



DIONE

• PLATTERS & BAR •

PARTY

PACKAGE

WHERE MOMENTS BREATHE

Orbit Veg

Veg

Friendly, social, connected

Minimum Guarantee: 25 Members

Max. Duration: 120 Minutes

Price: ₹1,199.00 (Taxes Extra)

SOUP (Choose Any 1)



● HOT AND SOUR

Lively, tangy heat; peppery soy-vinegar broth with mushrooms, peppers (and bamboo shoots), balanced to that perfect hot-and-sour snap.

● LEMON CORIANDER

Light, zesty, restorative; clear broth brightened with fresh lemon and coriander, with finely chopped vegetables and gentle seasoning.

● MANCHOW

Bold, street-style comfort; a spicy soy-vinegar broth packed with chopped veggies, crowned with a tangle of crispy noodles.

● SWEET CORN

Classic, mellow, reassuring; sweet corn kernels in a creamy, velvety broth with diced vegetables and a subtle pepper finish.

STARTER (VEG) (Choose Any 3)



● AFGHANI SOYA CHAAP

Fresh-cream and cheese-marinated soya chaap, kissed by the tandoor; in-house green chutney on the side.

● ANDHRA STYLE CHILLI PANEER

Crisp paneer tossed with tri-colour peppers, curry leaves and a soya-chilli glaze.

● BHARWAN MUSHROOM TIKKA

Button mushrooms stuffed with paneer, cheese and veggies, finished in the tandoor; salad and mint chutney.

● CHEESY GARLIC BREADS

● EXOTICA PIZZA

A joyful veggie riot-colour, crunch and indulgent chew. Tomato sauce, mozzarella, American corn, black olives, caramelised onions, mushrooms, jalapeños and bell peppers.

● FRAGRANT BABY CHILLI POTATO CRISP

Wok-tossed baby potato crisps glazed with honey-chilli; fragrant, sticky, irresistible.

● GOL GAPPA CHAAT



- **KONJI CRISPY CORNS**

Tempura-fried sweet corn, dusted with Cajun spice for a light, crunchy kick.

- **MUSHROOM CHILLI**

- **PALAK PATTA CHAAT**

- **PANI PURI**

- **THECHA PANEER TIKKA**

Paneer coated in spicy Maharashtrian thecha (garlic, green chilli, roasted peanuts); with achari onions and mint bhaang chutney.

- **VEG SPRING ROLL**

Julienned veggies and vermicelli rolled thin and fried crisp; classic, light, moreish.

SALAD (Choose Any 1)



- **GREEK SALAD**

- **GREEN SALAD**

Crisp, clean and refreshing - colour and crunch between bites. Seasonal greens with cucumber, tomato, onion and carrot, brightened with lemon and a whisper of chaat masala.

RAITA (Choose Any 1)



- **MIX VEG RAITA**

- **PINEAPPLE RAITA**

INDIAN MAIN (VEG) (Choose Any 3)



- **DAL MAKHANI**

Slow-simmered indulgence-black urad and rajma cooked overnight for depth, finished with ghee and cream. Silky, smoky and soul-warming-the Punjabi classic, perfected.

- **DAL TADKA**

Bright, homely comfort-yellow lentils tempered hot with garlic, chilli and cumin. Light yet satisfying; a clean, zesty finish in every spoon.

- **KADHAI PANEER**

- **MIX VEG**

- **MUSHROOM DO PYAZA**

Twin-onion magic-petals for crunch, masala for body. Mushrooms simmered in a spiced onion-tomato gravy, topped with sautéed onion cubes.



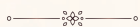
- PANEER LABABDAR

CHINESE MAIN (Choose Any 1)



- ASSORTED VEGETABLES IN CHOICE OF SAUCE - HOT GARLIC/BLACK BEAN/BLACK PEPPER WITH NOODLE OR RICE
- COTTAGE CHEESE IN CHOICE OF SAUCE-HOT GARLIC/BLACK BEAN/BLACK PEPPER WITH NOODLE OR RICE

RICE (Choose Any 1)



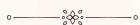
- JEERA RICE
- RICE
Fragrant long-grain basmati - simple, airy, comforting. Steamed for pure fluff or Jeera tempered with cumin and a gentle ghee kiss.

BREADS



- MIX INDIAN BREADS

DESSERT (Choose Any 1)



- BROWNIE SIZZLER
Hot plate, cold scoop-chocolate, steam and instant smiles. Warm home-baked brownie with vanilla ice cream, chocolate drizzle and munchies on a sizzling platter.
- CHOICE OF ICE CREAM
Simple, nostalgic, always right. Two scoops-strawberry or vanilla-served just the way you like.
- HOT GULAB JAMUN

DRINKS (Choose Any 1)



CLASSIC MOCKTAILS 4 items

- FRESH LIME SODA



- KALA KHATTA
- MASALA COKE
- VIRGIN MOJITO

COLD BEVERAGES 1 item

- COLD DRINKS

Special Notes



This party booking is subject to the following Terms and Conditions
<https://menu.dione.co.in/terms-and-conditions.php>

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